



## artisan food + craft beer

### Starters

#### re:eye wings | 17

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf\*\*), honey bourbon bbq, pad thai

#### spinach & artichoke dip - sub tortilla chips (v/gf\*\*) | 13.5

spinach, artichokes, parmesan sauce, pita bread

#### sheet pan nachos | 21

house smoked brisket, beer cheese, carr valley fontina & white cheddar, pico de gallo, jalapeno, cilantro, avocado crema, lime

#### mushroom tartine (v) | 15

roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled main grain bakery sourdough, whitefeather organics microgreens

#### main grain bakery pretzels (v) | 14

maldon salt, house beer cheese sauce, stoneground mustard

#### grilled shrimp skewers\* | 15.5

charmoula, lemon aioli, arugula

### Soups & Salads

#### seasonal house-made soups | 5.5 / 7.5

#### red eye signature salad (v/gf\*\*) | half or full 8.5 / 14.5

mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

#### citrus shrimp salad\* (gf\*\*) | 16.5

grilled shrimp, frisee, arugula, grapefruit, orange, carrot, bell pepper, toasted pistachios, sartori herb asiago, citrus honey mustard vinaigrette

#### red eye Cobb salad\* (gf\*\*) | 18.5

mixed greens, grilled chicken, nueske's bacon, farm egg, avocado, blue cheese, seasonal farm vegetable, cherry tomatoes, shallot-cider vinaigrette

### Burgers, Sandwiches & Wraps

Udi's gluten free\*\* bun, add 2.

Served with your choice of kettle chips, tossed mixed greens, or upgrade to one of our signature sides.

#### re:eye burger\* | 17

grass-fed beef, nueske's bacon, aioli, tomato, bibb lettuce, sharp white cheddar, brioche bun

#### wisconsin burger\* | 18

grass-fed beef, caramelized onion, hook's 3yr cheddar, nueske's bacon, stoney acres maple aioli, brioche bun

#### sancho burger\* | 18

grass-fed beef, roasted poblano, uphoff ham, chipotle aioli, carr valley fontina, fried jalapeno, brioche bun

#### rooted reuben burger (v) | 16.5

house made beet-carrot-sweet potato patty, deppler's baby swiss, sauerkraut, house thousand island dressing, brioche bun

#### turkey club | 17

nueske's bacon, farm lettuce, tomato, carr valley fontina, grilled scallion aioli, main grain sourdough

#### b.l.a.t | 15.5

nueske's bacon, bibb lettuce, avocado, tomato, jalapeno-parmesan aioli, multi grain bread

#### korean fried chicken | 18.5

buttermilk marinated chicken breast, kimchi vinaigrette, cabbage slaw, cilantro, gochujang aioli, brioche bun

#### victorious vegan wrap (v) | 14.5

harissa hummus, mixed greens, cherry tomato, red onion, avocado, bell pepper, lemon-ginger vinaigrette

### Signature Sides (gf)

- garlic-herb roasted potatoes | 6
- charmoula cauliflower | 6
- parmesan tater tots | 5
- woodfired sweet potatoes, rosemary crème fraiche | 7

### Beverages

#### soda | 3.75

coke, diet coke, mello yello, sprite, sprite zero, dr pepper, lemonade

#### topo chico | 3

#### sprecher maple root beer | 3.5

#### mama bear beans coffee press | 4.5

3-4 cups (regular)

#### iced tea | 3

#### stash hot tea | 3

english breakfast, premium green, english breakfast (decaf), lemon ginger (decaf), cinnamon vanilla (decaf), coconut mango orange spice black tea

(v) vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 7

add shrimp\* | 5

to any salad, pizza or entree

\*\*while we offer gluten free menu items Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness



## artisan food + craft beer

### Red Eye Signatures

#### woodfired ninepatch chicken | 34

partially de-boned half chicken, mn wild rice, asparagus, lemon buerre blanc

#### grilled flatiron steak\* | 35

certified angus beef, roasted fingerling potatoes, asparagus, sauce bordelaise, blue cheese crust

#### ricotta gnocchi (v) | 26

house rolled gnocchi, asparagus, cherry tomatoes, snap peas, preserved lemon-truffle cream sauce, toasted hazelnuts, whitefeather organics microgreens

#### pulled pork tacos | 19

house smoked pork, salsa verde, cotija, pickled red onion, cilantro, flour tortilla, lime

#### red eye mac & cheese gratin | 16.5

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, sassy cow cream, gemelli pasta, herb bread crumbs



### Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy free crust\*\*, add 4

craft your own starting at 12.5

#### margherita (v) | 15.5

san marzano tomato sauce, fresh basil, house-rolled mozzarella, extra virgin olive oil

#### formaggio (v) | 16.5

wisconsin cheddar cream sauce, house-rolled mozzarella, parmesan, asiago, chives

#### forager | 17.5

san marzano tomato sauce, roasted mushrooms, fennel sausage, mozzarella, toasted pine nuts, basil pesto

#### “loaded potato” | 18

garlic cream sauce base, fingerling potatoes, caramelized onion, carr valley fontina, white cheddar, nueske's bacon, grilled scallion crème fraiche, chives

#### napolitana | 18.5

san marzano tomato sauce, prosciutto, chorizo, fennel sausage, mozzarella, roasted red pepper, chives

#### pizza verde (v) | 17.5

basil pesto base, artichoke hearts, castelvetro olives, broccoli, carr valley fontina, roth feta, pistachios

#### kale caesar (v) | 18

garlic cream sauce base, cattail organics kale, carr valley fontina, sartori sarvecchio parmesan, caesar dressing, main grain croutons

#### slices for sharing | mp

seasonal pizza, \$2 of each pizza goes towards a rotating monthly charity (ask your server)

## Local Farms



### FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoney acres farm (athens)

ninepatch farm (athens)

main grain bakery (stevens point)

whitefeather organics (custer)

lakeview berry farm (mosinee)

roth cheese (monroe)

carr valley cheese (lavage)

sartori cheese (plymouth)

hook's cheese (mineral point)

nueske's meat (wittenberg)

schroeter's bakeshop (milwaukee)

sassy cow creamery (columbus)

underground meats (madison)

skinny bee honey (hamburg)

wisconsin meadows (viroqua)

mama bear beans (wausau)

\*\*while we offer gluten free menu items Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness